

Peperondolce a filetoni 1/1



Code: 01-204		Pieces per Package: 6
Format: 1/1	Tin Plate	Portions: 8-10
Net Weight: 800 g		MPT: 36 months

Main Ingredients

Fresh red and yellow peppers, sunflower oil, vinegar, sugar, salt, marsala wine, garlic, aromatic herbs.

Organoleptic Characteristics

Colour: red and yellow, typical of fresh pepper.

Taste and Smell: the fragrant, fresh taste of peppers is accompanied by an uncommon sweet taste.

Look and Texture: the peppers are regularly cut in thin threads measuring about 3 centimetres in length, crunchy and fleshy.

Instructions for Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

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Nature and Characteristics of the Product

These Carmagnola fresh peppers are cut in large threads and processed following an ancient secret recipe that allows the peppers to become sweet and crunchy, maintaining the peculiar characteristics of the product. Therefore, the product can be used as it is in case of necessity. The interesting chromatic effect, that may shed light on any preparation, is also worth notice.

Why buy this product?

This product is processed in August, at the top moment of the season, exclusively with fresh peppers which, in this way, maintain their best taste and smell. This is one of the most popular among Ginos' ready-made products and it is certainly the most sold of the pepper series. Our 1 kilo tin with the easy opening satisfies small and great necessities avoiding any waste.

Concerned Customers

The typical customers for this kind of product are pizzerias, rotisseries and restaurants. Pubs, sandwich bars, inns and bruschetterias will find Ginos' "Peperondolce" useful for the creation of sandwiches and delicious bruschettas.

Ways to Use

This product may be used in classical dishes such as octopus salad or sea salad, or as a touch of colour and taste for meat-based dishes. It is excellent on pizzas, in sandwiches, with cold meats, salami and roasted or boiled meats.

Chef's Ideas and Suggestions

Cocchiere Peppers – mix 160 g of tuna, a spoonful of capers in vinegar, 3 anchovies fillets and the soft part of a loaf of bread that was soaked in balsamic vinegar and drained with an electric blender. Add 6 spoonful of olive oil or more, until you obtain a fluid mixture. Dispose this sauce on the threaded peppers and garnish with parsley leaves and capers. Serve cold.